



Betty Crocker's COOKY CARNIVAL

Gold
MEDAL

...from the famous
Betty Crocker's
PICTURE
COOK BOOK



Dear Friend:

If you were to tell me what your favorite baking is, I have an idea it would be cookies. There's such a marvelous variety from the most elaborate party and holiday cookies to those good old cooky jar favorites. And whatever kind you make, they fill the kitchen with such a heavenly aroma.

This Cooky Carnival brings you all the cooky recipes from our Picture Cook Book. There are cookies for every occasion—picnics, coffee time, after school, and holidays, to name a few—all made with our dependable GOLD MEDAL Flour and tested by homemakers like you.

At Christmastime you'll want to make our charming Cooky House (see page 4 to learn how you can get a cardboard pattern). The Cooky Carousel on the cover is fun to make for birthdays or any special celebration.

Do keep your Cooky Carnival handy and use it often. You'll find every kind of cooky for every day in the year to suit your family's taste.

Cordially,

Betty Crocker





COOKIES

Won't you come into our kitchen and join us in our "Cooky Shines?" That used to mean tea parties, but it's what we call our sessions of cooky baking. We have lots of fun trying out all the delicious cookies that come to us from many lands. I'd like to show you the cookies most popular with staff members and friends who have shared their favorite recipes with us. You'll see many varieties in the color pictures on the next pages.

They're ever so easy to make! For we've worked out a new simplified method—a *double-quick* method! Takes less than half the usual mixing time! Would you like to know the secret? Then turn to the step-by-step pictures following. Could anything be easier? There's no laborious creaming, no separate beating of eggs, only one bowl!

Now turn to the recipe pages. You'll find all the little pointers you would notice if you were right in our kitchen. There's a brand-new feature which I think will be a big help to you. We tell how to judge when the cookies are done. We've tried to include all the hints, shortcuts, and tricks that save you time and work so you can delight your family with new treats each week.

Cookies bring such a big reward in cheer and satisfaction! They make hospitality so easy! And they're fun to share with friends and neighbors, near or far away. A little of your love, remember, goes with every gift you bake.



CHRISTMAS COOKY HOUSE

THE BETTY CROCKER CHRISTMAS COOKY HOUSE

Betty Crocker has had the cardboard frame for this attractive Cookie House made up for you. It comes in just 2 pieces and is easy to put together.

For your cardboard Cookie House base, just send 25c in coin to:

General Mills, Inc.
Dept. 665
623 Marquette Avenue
Minneapolis 2, Minnesota

Allow 10 days to 2 weeks for mailing.

- I. Assemble cardboard frame for house, following directions enclosed in package.
- II. Make and Decorate Cookies (refer to color picture frequently).

BASE OF HOUSE:

Merry Christmas Cookies (p. 24)

Cut into shapes as shown in picture (left) and decorate as illustrated. For frosting, use Butter Icing (p. 38). Trim with colored sugar and silver shot.

For colored cookies, add small amount of food coloring to dough before baking.

ROOF:

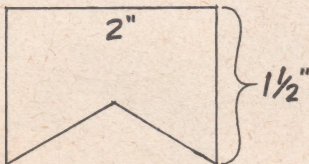
Rainbow Rings (p. 36)

Form into different size rolls. Sprinkle some small rounds with tiny colored candies.

CHIMNEY:

Merry Christmas Cookies (p. 24)

Make 4 rectangle cookies $2 \times 1\frac{1}{2}$ ". Cut V in 2" side of each cookie from paper pattern that fits roof. Bake.



"THE LITTLEST ANGEL"



Trace onto carbon paper and cut out of cardboard.

- III. Trimming Cookie House (refer to picture frequently).

Make Frosting:

Make 1 pkg. Betty Crocker Fluffy White Frosting Mix as directed on package. Beat until very stiff peaks form. Fold in *thoroughly* 2 cups *sifted* confectioners' sugar.

Decorate one side of the house at a time. Frost evenly, press cookies into frosting and sprinkle with red sugar. Refer to picture for cookie arrangement.

When base of house is completely decorated, frost roof, press Rainbow Rings into frosting as illustrated.

Fasten 4 cookies for chimney together with frosting (see below). Frost outside, sprinkle with red sugar, decorate as illustrated with white frosting. Place two short pieces of peppermint stick in "snow" for flues. Fit chimney to roof.



cut V from
each

put together
with frosting

frost
outside

For finishing touches, let frosting dribble from edge of roof, windows, and door to make icicles. Place a dab of frosting in corners of windows with toothpick.

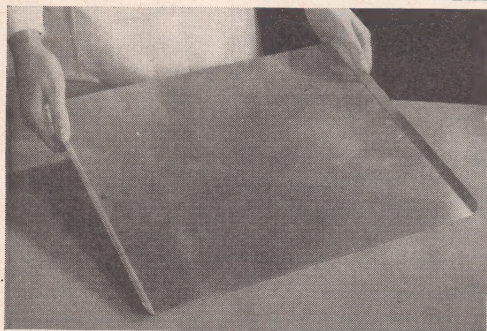
COOKIES

LEARN THE "A-B-C's" HERE . . .

Before You Start



Read through the recipe
Get together the ingredients
Collect the utensils
Heat up the oven
Measure the ingredients



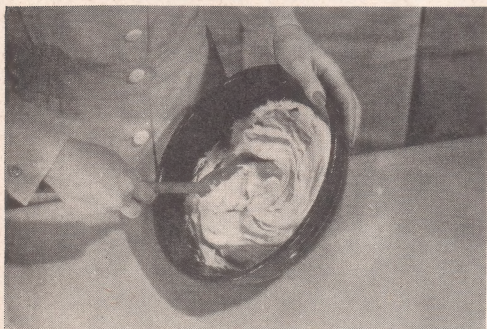
1 Select baking sheets or pans as indicated in each recipe. They should be *shiny* and bright for delicately browned crusts . . . and at least 1" narrower and shorter than oven to let heat circulate around them.

Standard Sizes of Baking Sheets

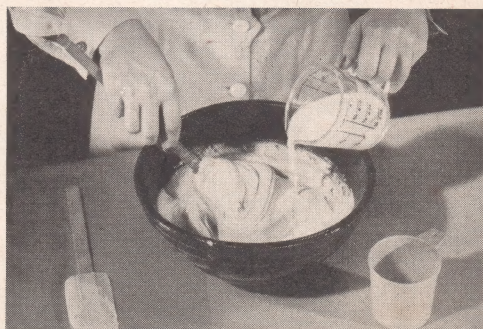
14x10" 15½x12" 17x14"



2 If pan with sides is used for baking sheet, turn it upside down and bake cookies on the bottom . . . (insures even browning). Grease cool pans as indicated in recipes . . . with *unsalted* shortening.



3 Mix thoroughly the *softened* shortening, sugar, and eggs—also any molasses, syrup, or melted chocolate in the recipe.



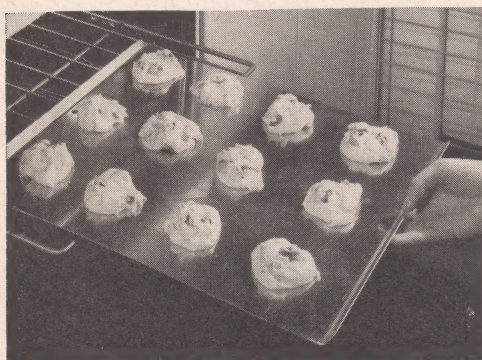
4 Stir in the liquid and flavoring. (A few recipes indicate that liquid and flour mixture should be added alternately.)



5 Sift together and stir in the flour, salt, and leavening (baking powder or cream of tartar and soda)—also any spices in the recipe. Then, mix in any fruit or nuts.



6 Chill dough (covered), if indicated in recipe, to make it easy to handle. Then shape dough as directed in the recipe. Place on or in prepared pans.



7 Bake. If baking one sheet or pan at a time, place rack in center of oven; if two, place racks to divide oven into thirds. If cookie tops do not brown properly, move to higher rack last few minutes.



8 Look at cookies when minimum baking time is up. As soon as they are done (according to recipe), remove from oven. With a wide spatula, slip off baking sheet or out of pan onto wire rack to cool (as recipe directs).

Keep Them Perfect

Store cooled cookies properly to keep top eating quality.

Keep crisp, thin cookies in can with loose cover.



Keep soft cookies in airtight container (a covered earthen jar or a can with tight cover). Slices of apple or orange in jar help mellow and moisten cookies. Change fruit frequently.

Where to Find:

Drop Cookies . . . 8-13

Refrigerator

Cookies 14-17

Miscellaneous

Cookies 21

Bar Cookies 18-20

Rolled Cookies . . . 22-30

Molded Cookies . . 32-34

Press Cookies 31

DROP COOKIES "Quickies" busy mothers love to make.

HOW TO MAKE DROP COOKIES (preliminary steps on pp. 6-7)



1 Drop dough by rounded or heaping teaspoonfuls, depending on size of cookies desired. With another teaspoon, push dough onto baking sheet . . . being careful to peak up the dough.



2 Make filled cookies easily by dropping filling on mounds of dough on baking sheet . . . then covering filling with a little more of the dough.

BROWN SUGAR DROPS (Recipe) Soft, chewy. Wonderful brown sugar flavor.

Mix thoroughly.....	<div> <div>1 cup soft shortening</div> <div>2 cups brown sugar (packed)</div> <div>2 eggs</div> </div>
Stir in.....	<div> <div>1/2 cup sour milk or buttermilk or water</div> </div>
Sift together and stir in.....	<div> <div>3 1/2 cups sifted GOLD MEDAL Flour</div> <div>1 tsp. soda</div> <div>1 tsp. salt</div> </div>

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until set . . . just until, when touched lightly with finger, almost no imprint remains.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 6 doz. 2 1/2" cookies.

HOLIDAY FRUIT COOKIES

Elegant. Richly studded with fruits and nuts. Butterscotch-flavored. Perfect for your loveliest hospitality.

Follow recipe above—except mix into the dough 1 1/2 cups broken pecans, 2 cups candied cherries, cut in halves, and 2 cups cut-up dates. Place a pecan half on each cookie. Make these rich cookies smaller . . . only 2".

SALTED PEANUT COOKIES

These tempting peanut crunches are always a favorite both with children and grownups.

Follow recipe above—except, in place of the 3 1/2 cups flour, stir in 2 cups sifted flour, 2 cups rolled oats, 1 cup WHEATIES, 1 cup coarsely chopped salted peanuts (without husks). Bake until brown, 12 to 14 min.

EASY FILLED COOKIES

Mrs. Edwin Korslund of Eagle Grove, Iowa, gave us this idea for making filled cookies the quickest way. See picture 2 above.

Follow recipe above—except place 1/2 tsp. Date Filling (p. 30) on each teaspoonful dough. Cover with 1/2 tsp. dough. Bake until lightly browned, 10 to 12 min.

JEWELLED COOKIES

Glowing with gems of spicy gumdrops (red and green for Christmas holidays).



Follow recipe above—except mix into the dough 4 cups cut-up gumdrops.

HERMITS *Spicy, fruity, satisfying. Contributed by Mrs. William G. Dorr, who worked with us in our test kitchen one summer. She says they were always first choice with her little girls.*

- | | | |
|-------------------------------------|---|------------------------------------|
| Mix thoroughly | { | 1 cup soft shortening |
| | | 2 cups brown sugar (packed) |
| | | 2 eggs |
| Stir in | | 1/2 cup cold coffee |
| | { | 3 1/2 cups sifted GOLD MEDAL Flour |
| Sift together and stir in | | 1 tsp. soda |
| | | 1 tsp. salt |
| | | 1 tsp. nutmeg |
| | | 1 tsp. cinnamon |
| Mix in | { | 2 1/2 cups halved seeded raisins |
| | | 1 1/4 cups broken nuts |

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until set . . . just until, when touched lightly with finger, almost no imprint remains.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 6 doz. 2 1/2" cookies.

OATMEAL FRUIT-NUT DROP COOKIES

Deliciously moist and rich. A treasured heirloom recipe from the charming "Mennonite Community Cookbook" by Mary Emma Showalter, who says of her Mennonite grandmothers, "They taught me by example the worth of good cooking."



- Mix thoroughly . . .
- 1 cup soft shortening
 - 1 1/2 cups sugar
 - 2 eggs
- Stir in . . .
- 1/2 cup sour milk or buttermilk
- Sift together and stir in . . .
- 1 3/4 cups sifted GOLD MEDAL Flour
 - 1 tsp. soda
 - 1 tsp. baking powder
 - 1/2 tsp. salt
 - 1 tsp. cinnamon
- Stir in . . .
- 2 cups rolled oats
 - 1 cup cut-up raisins or dates
 - 1/2 cup cut-up nuts

Drop rounded teaspoonfuls 2" apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 5 1/2 doz. cookies.

*All you have to do -
to plump seedless raisins*

Wash them and spread out in flat pan. Cover pan; heat slowly in mod. oven.

To get full flavor, cut raisins in two with scissors after plumping.

WHEATIES DROP COOKIES

Treats for young champions. Whole wheat flakes add extra flavor and goodness to these spicy drops.

- Mix thoroughly . . .
- 1 cup soft shortening
 - 1 cup sugar
 - 2 eggs
- Stir in . . .
- 1 cup sour milk
- Sift together and stir in . . .
- 2 cups sifted GOLD MEDAL Flour
 - 1/2 tsp. soda
 - 1/2 tsp. salt
 - 1 tsp. cinnamon
 - 1/2 tsp. nutmeg
 - 1/2 tsp. cloves
- Stir in . . .
- 3/4 cup coarsely chopped nuts
 - 1 cup cut-up raisins
- Fold in . . .
- 3 cups WHEATIES

Chill dough. Drop by teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until, when touched lightly with finger, no imprint remains.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 5 doz. 2 1/2" cookies.

DROP COOKIES

Easy to jumble up in a hurry.

JUBILEE JUMBLES (Recipe) Soft, tender, creamy-rich.



Especially chosen to commemorate the seventy-fifth anniversary of the naming of GOLD MEDAL Flour. It happened in 1880 at the International Millers' Exhibition in Cincinnati, Ohio, when the flour previously known as Washburn's Superlative was awarded the medal of gold.

Mix thoroughly

Stir in

Sift together and stir in

- ½ cup soft shortening
- 1 cup brown sugar (packed)
- ½ cup granulated sugar
- 2 eggs
- 1 cup cultured sour cream or undiluted evaporated milk
- 1 tsp. vanilla
- 2¾ cups sifted GOLD MEDAL Flour
- ½ tsp. soda
- 1 tsp. salt

Chill dough if soft. Drop rounded tablespoonfuls about 2" apart on greased baking sheet. Bake just until, when touched lightly with finger, almost no imprint remains.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake about 10 min.

AMOUNT: About 4 doz. 2½" cookies.

BUTTERSCOTCH COOKIES WITH BROWNED BUTTER GLAZE

Really delectable, especially with the unusual buttery icing. Mrs. R. C. Karstad of Nicollet, Minnesota, won a prize on them.

Follow recipe above—*except* use brown sugar in place of granulated sugar. Mix into the dough ¾ cup cut-up nuts. Spread cooled cookies with

BROWNED BUTTER GLAZE

Melt ¼ cup butter until golden brown. Blend in 1 cup sifted confectioners' sugar and ½ tsp. vanilla. Stir in 1 to 2 tbsp. hot water until icing spreads smoothly.

AMOUNT: Icing for about 30 cookies.

COCONUT CREAM DROPS

Follow recipe above—*except* mix into the dough 1 cup moist shredded coconut.



Use freshly soured cream for good flavor. Buy it from the dairy. Or sour it yourself by measuring 1 tbsp. vinegar or lemon juice into cup . . . then filling cup with sweet cream.



To give iced cookies a professional air: place the same amount of icing (1 tsp.) on center of each. Then, with a spatula, spread the icing with circular motion in pretty swirls.

CHOCOLATE CREAM DROPS

Follow recipe above—*except* stir into shortening mixture 2 sq. unsweetened chocolate (2 oz.), melted. Mix into the dough 1 cup cut-up nuts. Frost cooled cookies if desired with Marie's Chocolate Icing (p. 18) or peppermint-flavored Easy-Creamy Icing (p. 38).

Chocolate-Cherry Drops: Mix into the dough 2 cups candied or maraschino cherries, cut in halves.

Holiday Chocolate Drops: Mix into the dough ¾ cup each cut-up dates and candied or maraschino cherries, cut in halves. Place a pecan half on each cookie.

FRUIT-AND/OR-NUT DROPS

Follow recipe above—*except* sift with dry ingredients 1 tsp. cinnamon, ½ tsp. cloves, ¼ tsp. nutmeg. Mix into the dough 1 cup cut-up dates (or raisins) and 1 cup cut-up nuts . . . or 2 cups of either.

NOTE: The spices may be omitted.

CHOCOLATE CHIP COOKIES*Glamorous, crunchy, rich with chocolate bits and nuts.*

Also known as "Toll House" Cookies . . . from Kenneth and Ruth Wakefield's charming New England Toll House on the outskirts of Whitman, Massachusetts. These cookies were first introduced to American homemakers in 1939 through our series of radio talks on "Famous Foods from Famous Eating Places."

Mix thoroughly

$\frac{2}{3}$ cup soft shortening (part butter)
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup brown sugar (packed)
 1 egg
 1 tsp. vanilla

Sift together and stir in

* $1\frac{1}{2}$ cups sifted GOLD MEDAL Flour
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt

Stir in

$\frac{1}{2}$ cup cut-up nuts
 6-oz. pkg. semi-sweet chocolate pieces (about $1\frac{1}{4}$ cups)

*For a softer, more rounded cooky, use $1\frac{3}{4}$ cups sifted flour.

Drop rounded teaspoonfuls about 2" apart on ungreased baking sheet. Bake until delicately browned . . . cookies should still be soft. Cool slightly before removing from baking sheet.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 8 to 10 min.

AMOUNT: 4 to 5 doz. 2" cookies.

OLD-TIME CINNAMON JUMBLES

Made with buttermilk . . . delicately soft and cake-like. "So easy . . . that making them is a thrill for the girls in the Home Economics classes each year," according to Miss Sarah M. Knight of Buffalo, New York. And even her little sixth-graders report making them with great success in their own homes!

Mix thoroughly . . .

$\frac{1}{2}$ cup soft shortening (part butter)
 1 cup sugar
 1 egg

Stir in . . .

$\frac{3}{4}$ cup buttermilk
 1 tsp. vanilla

Sift together and stir in . . .

2 cups sifted GOLD MEDAL Flour
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt



Chill dough. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Sprinkle with mixture of sugar and cinnamon ($\frac{1}{4}$ cup sugar and 1 tsp. cinnamon). Bake until set but not brown.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 4 doz. 2" cookies.

STIR-N-DROP SUGAR COOKIES

Just stir, then drop—makes these cookies easy. They're delicately flavored and crispy.

Beat with fork until well blended . . .

2 eggs

Stir in . . .

$\frac{2}{3}$ cup cooking (salad) oil
 2 tsp. vanilla
 1 tsp. grated lemon rind

Blend in until mixture thickens . . .

 $\frac{3}{4}$ cup sugar

Sift together and stir in . . .

2 cups sifted GOLD MEDAL Flour
 2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Drop by teaspoonfuls about 2" apart on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake until a delicate brown. Remove immediately from baking sheet.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 3 doz. 3" cookies.

DROP COOKIES

Bring memories of home.

GINGER CREAMS

Fluffy ginger cakes . . . topped with creamy white icing.

They bring memories of a real farm home near Owatonna, Minnesota, where children trooped to the cooky jar after chores were done. Mildred Bennett (now Mrs. Axel Anderson), who was honored one year as national 4-H girl, brought us this recipe when she was a member of our staff.

Mix thoroughly	$\frac{1}{4}$ cup soft shortening $\frac{1}{2}$ cup sugar 1 small egg $\frac{1}{2}$ cup molasses
Stir in	$\frac{1}{2}$ cup water 2 cups sifted GOLD MEDAL Flour $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. salt
Sift together and stir in	1 tsp. ginger $\frac{1}{2}$ tsp. nutmeg $\frac{1}{2}$ tsp. cloves $\frac{1}{2}$ tsp. cinnamon

Chill dough. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until set . . . just until, when touched lightly with finger, almost no imprint remains. While slightly warm, frost with lemon or vanilla-flavored Easy-Creamy Icing (p. 38).

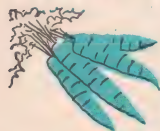
TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 7 to 8 min.

AMOUNT: About 4 doz. 2" cookies.



GOLDEN CARROT COOKIES



Refreshingly flavorful . . . deliciously moist. Mrs. Henry Thoeny, noted for her gracious hospitality, often serves these cookies with coffee in her Glencoe, Minnesota home when friends drop in.

- Mix thoroughly . . .
- 1 cup soft shortening (part butter)
 - $\frac{3}{4}$ cup sugar
 - 1 cup mashed cooked carrots
 - 2 eggs
- Sift together and stir in . . .
- 2 cups sifted GOLD MEDAL Flour
 - 2 tsp. baking powder
 - $\frac{1}{2}$ tsp. salt
 - $\frac{3}{4}$ cup shredded coconut

Drop about 2" apart on lightly greased baking sheet. Bake until, when touched lightly with finger, almost no imprint remains. Frost cooled cookies with Orange Butter Icing (p. 38).

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 4 doz. 2" cookies.

To save scrubbing browned grease from baking sheet or pan: grease (with unsalted shortening) only spots where you will drop or place the cooky dough.

COCOA DROP COOKIES

So chocolatey, soft, and tender.

- Mix thoroughly . . .
- $\frac{1}{2}$ cup soft shortening (part butter)
 - 1 cup sugar
 - 1 egg
- Stir in . . .
- $\frac{3}{4}$ cup buttermilk or sour milk
 - 1 tsp. vanilla
- Sift together and stir in . . .
- 1 $\frac{3}{4}$ cups sifted GOLD MEDAL Flour
 - $\frac{1}{2}$ tsp. soda
 - $\frac{1}{2}$ tsp. salt
 - $\frac{1}{2}$ cup cocoa
- Mix in, if desired . . .
- 1 cup cut-up nuts or raisins

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake just until, when touched lightly with finger, almost no imprint remains. Frost cooled cookies if desired with Browned Butter Glaze (p. 10) or Marie's Chocolate Icing (p. 18) and sprinkle with chopped nuts or chocolate shot.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 3 $\frac{1}{2}$ doz. 2 $\frac{1}{2}$ " cookies.

COCONUT KISSES (Recipe) *Moist, chewy, macaroon-like.*

Beat until frothy..... ½ cup egg whites
 Gradually beat in..... 1¼ cups sugar
 Continue beating with rotary beater or mixer
 until very stiff and glossy.

Stir in..... } ¼ tsp. salt
 ½ tsp. vanilla
 2½ cups moist shredded coconut

Drop heaping teaspoonfuls 2" apart on ungreased wrapping paper on baking sheet. Bake until set and delicately browned.

CHOCOLATE-COCONUT KISSES

Follow recipe above—*except* stir into the batter 2 sq. unsweetened chocolate (2 oz.), melted and slightly cooled.

NUT KISSES

Follow recipe above—*except*, in place of coconut, use 2 cups finely chopped nuts. Use hazelnuts, pecans, walnuts, blanched almonds, roasted peanuts (without husks).

TEMPERATURE: 325° (slow mod. oven).

TIME: Bake about 20 min.

AMOUNT: About 3 doz. kisses.

EASILY REMOVE KISSES FROM PAPER

Lift off paper, lay wet towel on hot baking sheet. Place paper of Kisses on towel, let stand 1 min. Steam will loosen Kisses. Slip off with spatula.

WHEATIES-COCONUT KISSES

Follow recipe above—*except*, in place of 2½ cups coconut, use 2 cups WHEATIES and 1 cup coconut. Bake 12 to 15 min.

SWEDISH MACAROON TEACAKES

They look like tiny tarts. The rich cooky-type crust and the delicious macaroon filling are baked together.

Cream together thoroughly...

1 cup soft butter

½ cup sugar

Beat in...

1 egg

1 tsp. vanilla

Stir in...

2 cups sifted SOFTASILK Flour or GOLD MEDAL Flour

Drop a rounded teaspoonful of batter into each greased tiny muffin cup... pressing batter over bottom and up around sides (a coating ¼" thick... leaving center hollow). Chill. Fill each hollow with

ALMOND MACAROON FILLING

Beat until light and foamy...

2 eggs

Gradually beat in until well blended...

½ cup sugar

Mix in...

1¼ cups blanched almonds, finely ground

½ tsp. almond flavoring

Bake until delicately browned and set.

TEMPERATURE: 325° (slow mod. oven).

TIME: Bake 25 to 30 min.

AMOUNT: 2 doz. teacakes.

PINEAPPLE COOKIES

"These are my children's favorite cookies!" says Mrs. Frank Parauka of Grand Rapids, Michigan, who sent us the recipe. The delightful pineapple flavor and macaroon-like top add to their appeal.

Mix thoroughly...

1 cup soft shortening

1½ cups sugar

1 egg

Stir in...

9-oz. can crushed pineapple with juice (1 cup)

Sift together and stir in...

3½ cups sifted GOLD MEDAL Flour

1 tsp. soda

½ tsp. salt

¼ tsp. nutmeg

Mix in...

½ cup chopped nuts

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until, when touched lightly with finger, no imprint remains.

TEMPERATURE: 400° (mod. hot oven).

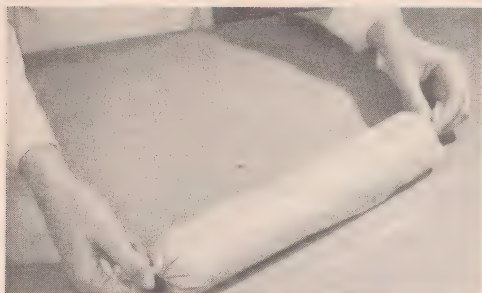
TIME: Bake 8 to 10 min.

AMOUNT: About 5 doz. cookies.

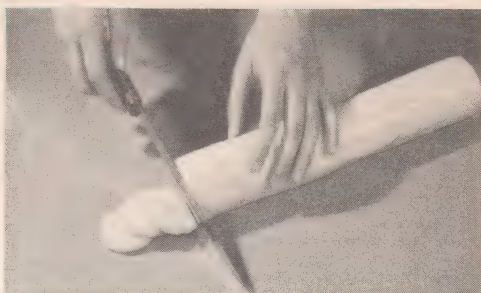
REFRIGERATOR COOKIES

Mix when convenient . . .

HOW TO MAKE REFRIGERATOR COOKIES (preliminary steps on pp. 6-7)



1 Press and mold dough with hands into a long roll, even and smooth, and as big around as you want your cookies to be. Wrap in waxed paper . . . twisting ends to hold the roll in shape. Or press into a waxed cardboard carton (butter or ice cream carton) or can (baking powder or frozen fruit juice, etc.).



2 Chill roll of dough until it is firm enough to slice easily. To speed up chilling, place in freezing compartment of refrigerator. Slice with a thin knife, very sharp, to insure neat slices with uncrumbled edges. Wrap and return unused dough to refrigerator so it can remain stiff.

REFRIGERATOR COOKIES (Recipe) *Melt-in-the-mouth, rich, and crispy.*

Mix thoroughly

Sift together and stir in

- 1 cup soft shortening
- 1/2 cup sugar
- 1/2 cup brown sugar (packed)
- 2 eggs
- 2 3/4 cups sifted GOLD MEDAL Flour
- 1/2 tsp. soda
- 1 tsp. salt
- *2 to 3 tsp. cinnamon

*Or use 1 1/2 tsp. vanilla (add with eggs).

Mix thoroughly with hands. Press and mold into a long smooth roll about 2 1/2" in diameter. Wrap in waxed paper, and chill until stiff (several hours or overnight). With a thin, sharp knife, cut in thin slices 1/8 to 1/16" thick. Place slices a

little apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 6 to 8 min.

AMOUNT: About 6 doz. 2 1/2" cookies.

NUT REFRIGERATOR COOKIES

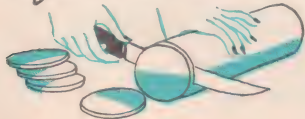
Nut-lovers really go for these cookies.

Follow ♪ recipe above—*except* mix into dough 1/2 cup cut-up blanched almonds or black walnuts or other nuts.

DATE-NUT REFRIGERATOR COOKIES

Follow ♪ recipe above—using both cinnamon and vanilla. Mix into dough 1/2 cup finely chopped nuts and 1/2 cup finely cut dates.

All you have to do—



ORANGE-ALMOND REFRIGERATOR COOKIES

Follow ♪ recipe above—*except* omit cinnamon. Stir 1 tbsp. grated orange rind into shortening mixture. Mix into dough 1/2 cup cut-up blanched almonds.

CHOCOLATE REFRIGERATOR COOKIES

Follow ♪ recipe above—*except* omit the cinnamon. Blend 2 sq. unsweetened chocolate (2 oz.), melted and cooled, into the shortening mixture.

For Variety in Design: make 2 rolls of dough of contrasting colors: one Refrigerator (plain), one Chocolate Refrigerator. Or make only plain Refrigerator dough, divide it in two, tint half a pastel color. **STRIPED FANCIES:** After chilling, cut rolls in half lengthwise. Press together cut surfaces of contrasting halves. Wrap. Chill. Slice. Bake. **PINWHEELS:** Roll out the 2 doughs and proceed as directed for Chocolate Pinwheels (p. 22).

RING AROUND THE COOKIES

Decorative edges give a gay appearance to these buttery-rich shortbread-type refrigerator cookies.



Mix thoroughly

- { 1 cup soft shortening (part butter)
- { 1 cup sifted confectioners' sugar
- { 2 tsp. vanilla

Mix in thoroughly

- { 1 1/4 cups sifted GOLD MEDAL Flour
- { 1/2 tsp. salt
- { 1 cup rolled oats

Shape into 2 rolls 1 1/2" in diameter. Coat by rolling in chocolate shot, grated semi-sweet chocolate, chopped nuts, shredded coconut, or chopped candied fruit. Wrap in waxed paper, and chill until stiff (several hours or overnight). Cut into 1/4"

slices. Place a little apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: 4 doz. 1 1/2" cookies.



GINGER REFRIGERATOR COOKIES

Gingery favorites in jig-time!

Mix thoroughly ...

- 1 cup soft shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup dark molasses

Sift together and stir in ...

- 4 1/2 cups sifted GOLD MEDAL Flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tbsp. ginger (3 tsp.)

Mix thoroughly with hands. Press and mold into a long, smooth roll about 2 1/2" in diameter. Wrap in waxed paper, and chill until stiff (several hours or overnight). With thin, sharp knife, cut in thin slices 1/8 to 1/16" thick. Place slices a little apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 9 doz. 2 1/2" cookies.

NEW NORTHLAND COOKIES

Crunchy, flavorful shortening-savers.

Languid days on the St. Lawrence; the pink, rocky cliffs and blue icebergs of Labrador; and afternoon tea on deck. Such are the memories these cookies bring to Ruth G. Anderson of our staff who brought back the recipe after a cruise to the Northland.

Mix thoroughly ...

- 1/2 cup soft shortening (part butter)
- 1 cup brown sugar (packed)

Stir in ...

- 1/4 cup cold water

Sift together and stir in ...

- 1 3/4 cups sifted GOLD MEDAL Flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon

Mix in ...

- 1/2 cup cut-up blanched almonds

Mix thoroughly with hands. Press and mold into a long smooth roll about 2 1/2" in diameter. Wrap in waxed paper, and chill until stiff (several hours or overnight). With thin, sharp knife, cut in thin slices 1/8 to 1/16" thick. Place slices a little apart on ungreased baking sheet. Bake until lightly browned. Remove from pan immediately.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 6 to 8 min.

AMOUNT: About 4 doz. 2 1/2" cookies.



BON BON COOKIES

PETTICOAT TAILS *Richly delicate and dainty.*



This recipe was brought from France to Scotland by Mary, Queen of Scots. The French name "Petits Gateaux Tailles" means—"little cakes cut off." But the name came to be pronounced as it sounded to the Scotch and English—"Petticoat Tails."

Mix thoroughly.....

Sift together and stir in.....

- 1 cup soft butter
- 1 cup sifted confectioners' sugar
- 1 tsp. flavoring (vanilla, almond, wintergreen, or rose)
- 2½ cups sifted GOLD MEDAL Flour
- ¼ tsp. salt

Mix thoroughly with hands. Press and mold into a long, smooth roll about 2" in diameter. Wrap in waxed paper, and chill until stiff (several hours or overnight). With thin, sharp knife, cut in thin slices ⅛ to ⅙" thick. Place slices a little apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 6 doz. 2" cookies.

OATMEAL REFRIGERATOR COOKIES *Nice and chewy, with a molasses-lemon tang.*

Voted the best oatmeal cooky ever tasted . . . when sent to our Recipe Contest by Mrs. J. A. Gmeinder of St. Paul, Minnesota. The distinguishing molasses-lemon flavor was an idea from Mrs. Richard Nugent, Brooklyn, New York.



Mix thoroughly.....

Sift together and stir in.....

Mix in.....

- ½ cup soft shortening
- ½ cup sugar
- ½ cup brown sugar (packed)
- 1 egg
- 1½ tsp. grated lemon rind
- 1½ tbsp. molasses
- ½ tsp. vanilla
- 1 cup sifted GOLD MEDAL Flour
- ½ tsp. soda
- ½ tsp. salt
- 1½ cups rolled oats

Mix thoroughly with hands. Press and mold into a long, smooth roll about 2½" in diameter. Wrap in waxed paper, and chill until stiff (several hours). With thin, sharp knife, cut in thin slices ⅛ to ⅙" thick. Place slices a little apart on ungreased baking sheet. Bake until lightly browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 4 doz. 2½" cookies.

PRETTY FOR PARTIES

To make Petticoat Tails match your color scheme: tint the dough with a few drops of red food coloring and use rose flavoring for a pink party. Use wintergreen flavoring and a few drops of green coloring for a green party.

*All you
have to do—*



HOW TO MAKE BAR COOKIES (preliminary steps on pp. 6-7)



1 Spread dough in greased pan and bake as directed.



2 Cut into squares or bars when slightly cool.



3 Remove from the pan with a wide spatula.

BROWNIES (♂ Recipe) Chewy, fudgy squares . . . everyone loves them!

Melt together over hot water	2 sq. unsweetened chocolate (2 oz.)
	1/3 cup shortening
Beat in	1 cup sugar
	2 eggs
Sift together and stir in	3/4 cup sifted GOLD MEDAL Flour
	1/2 tsp. baking powder
	1/2 tsp. salt
Mix in	1/2 cup broken nuts

Spread in well greased 8" square pan. Bake until top has dull crust. A slight imprint will be left when top is touched lightly with finger. Cool slightly . . . then cut into squares.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 30 to 35 min.

AMOUNT: 16 2" squares.

FROSTED BROWNIES

Star of Marie Watson's delightful parties in her Minneapolis home.

Follow ♂ recipe above—cool, then spread before cutting with pink tinted, peppermint-flavored Easy-Creamy Icing (p. 38) or

MARIE'S CHOCOLATE ICING

Melt over hot water 1 tbsp. butter and 1 sq. unsweetened chocolate (1 oz.). Blend in 1 1/2 tbsp. warm water. Stir and beat in about 1 cup sifted confectioners' sugar (until icing will spread easily).

DAINTY TEA BROWNIES

Picturesque . . . very thin. A highlight of the silver teas at a Minneapolis church.

Follow ♂ recipe above—except chop nuts finely and spread dough in two well greased 13x9" oblong pans. Sprinkle with 3/4 cup blanched and finely sliced green pistachio nuts. Bake 7 to 8 min. Cut immediately into squares or diamonds. Remove from pan while warm.

BUTTERSCOTCH BROWNIES

Rich, brown sugar flavor. These chewy squares, adored by Helen Hansen, an executive secretary of General Mills, keep deliciously soft for days in a tightly covered jar.

Melt over low heat . . .

1/4 cup butter or other shortening

Remove from heat. Stir in until blended . . .

1 cup light brown sugar (packed)

Cool. Stir in . . .

1 egg

Sift together and stir in . . .

3/4 cup sifted GOLD MEDAL Flour

1 tsp. baking powder

1/2 tsp. salt

Stir in . . .

1/2 tsp. vanilla

1/2 cup coarsely chopped walnuts

Spread in well greased 8" square pan. Bake until, when touched lightly with finger, only a slight imprint remains. Don't overbake. Cut into bars while still warm.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 25 min.

AMOUNT: 1 1/2 doz. 1x2 1/2" bars.

TOFFEE-NUT BARS (♂ Recipe) *Almond-coconut topping on melt-in-the-mouth crust.*

BOTTOM LAYER

Mix thoroughly.....	}	½ cup soft shortening (half butter)
		½ cup brown sugar (packed)
Stir in.....		1 cup sifted GOLD MEDAL Flour

Press and flatten with hand to cover bottom of ungreased 13x9" oblong pan. Bake 10 min. Then spread with

TEMPERATURE: 350° (mod. oven).

TIME: Bake 10 min.

ALMOND-COCONUT TOPPING

Beat well.....	}	2 eggs
		1 cup brown sugar (packed)
Stir in.....	}	1 tsp. vanilla
		2 tbsp. GOLD MEDAL Flour
Mix and stir in.....	}	1 tsp. baking powder
		½ tsp. salt
Mix in.....	}	1 cup moist shredded coconut
		1 cup cut-up almonds (or other nuts)

Return to oven and bake 25 min. more until topping is golden brown. Cool slightly . . . then cut into bars.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 25 min.

AMOUNT: About 2½ doz. 1x3" bars.

HAZELNUT BARS *Crusty, macaroon-like.*

Old-time German party cookies that keep beautifully.

Beat in top of double boiler until stiff . . .

2 large egg whites

Beat in gradually . . .

1 cup sugar

Fold in . . .

1 tbsp. GOLD MEDAL Flour

Cook over boiling water 3 min., stirring constantly.

Remove from over hot water.

Blend in . . .

1 tsp. vanilla

1½ cups coarsely ground unblanched filberts (hazelnuts)

Spread dough smoothly ¼" thick in ungreased paper-lined 13x9" oblong pan. With fingers, pat top gently with warm water. Bake until top looks dull. While warm, cut into bars 1½x2". Cool slightly, then turn paper over (bars and all). Dampen entire surface with cold water. When water penetrates paper, bars are easily removed. If desired, place two bars together with a butter icing between (see *Browned Butter Glaze*, p. 10).

TEMPERATURE: 350° (mod. oven).

TIME: Bake 15 to 20 min.

AMOUNT: 32 single bars, 1½x2".

JELL-MERINGUE-FILBERT BARS

Specialty of Mrs. George Ludcke, Jr. (formerly Jeanette Campbell of our staff).

Follow ♂ recipe above for Bottom Layer —except use sifted confectioners' sugar in place of brown, and stir 2 egg yolks into the sugar and shortening mixture. Bake. Spread with ½ to ¾ cup softened jelly (currant, raspberry, or grape), then with

MERINGUE-FILBERT TOPPING

Beat until stiff . . .

2 egg whites

Beat in gradually . . .

½ cup sugar

¼ tsp. cinnamon

Fold in . . .

1 cup ground filberts (unblanched)

Return to oven and bake 25 min. more until topping is golden brown. Cool slightly . . . then cut into bars.



The fluffy meringue-filbert topping is piled on top of softened jelly spread over the crust.

FILLED BAR COOKIES (Recipe)

First, prepare desired filling (*see below*), and cool.

FOR CRUST

- | | |
|-------------------------------------|---|
| Mix thoroughly | } $\frac{3}{4}$ cup soft shortening (part butter)
1 cup brown sugar (packed) |
| Sift together and stir in | |
| | } $1\frac{3}{4}$ cups sifted GOLD MEDAL Flour
$\frac{1}{2}$ tsp. soda |
| | |
| Stir in | 1 tsp. salt |
| | 1 $\frac{1}{2}$ cups rolled oats |

Mix thoroughly. Place one-half of this crumb mixture in greased 13x9" oblong pan. Press and flatten with hands to cover bottom of pan. Spread with cooled filling. Cover with remaining crumb mixture . . . patting lightly. Bake until lightly

browned. While warm, cut into bars and remove from pan.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 25 to 30 min.

AMOUNT: About 2 $\frac{1}{2}$ doz. 1 $\frac{1}{2}$ x2" bars.

DATE BARS (Matrimonial Cake)

These cookies won the first prize at the famous Minnesota State Fair one year . . . for Mrs. C. Arlt of St. Paul.

Follow Recipe above using

DATE FILLING

- Mix in saucepan . . .
3 cups cut-up dates
 $\frac{1}{4}$ cup sugar
 $1\frac{1}{2}$ cups water

Cook over low heat, stirring constantly, until thickened (about 10 min.). Cool.



Date Bars . . . perfect pals for good hot coffee or tea

DATE-APRICOT BARS

Follow Recipe above using

DATE-APRICOT FILLING

- Mix in saucepan . . .
1 cup cut-up dates
2 cups mashed cooked dried apricots
(drained)
 $\frac{1}{2}$ cup sugar
2 tbsp. of the apricot juice

Cook over low heat, stirring constantly, until thickened (about 5 min.). Cool.

CHRISTMAS MINCEMEAT BARS

Sophie Kerr and June Platt, writers and gourmets of note, include a similar recipe for these wonderful holiday cookies in their fascinating book, "The Best I Ever Ate."

Mix thoroughly . . .

- 1 tbsp. soft butter
 $1\frac{1}{2}$ cups brown sugar (packed)
2 eggs
2 tbsp. molasses
1 tsp. vanilla

Sift together and stir in . . .

- 2 cups sifted GOLD MEDAL Flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
1 tsp. cinnamon
1 tsp. cloves

Stir in . . .

- 3 tbsp. hot water

Then stir in . . .

- $\frac{1}{4}$ cup almonds, sliced
 $\frac{1}{4}$ cup seedless raisins (cut in two)
9-oz. pkg. mincemeat, broken up with fork

Spread thin in 2 greased 13x9" oblong pans. (Dough puffs and fills in any holes as it bakes.) Bake until, when touched lightly with finger, no imprint remains.

Spread immediately with mixture of . . .

- $1\frac{1}{2}$ cups sifted confectioners' sugar
about 3 tbsp. hot milk
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ tsp. almond flavoring

Cut into squares or diamonds.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 12 to 15 min.

AMOUNT: 6 doz. 1 $\frac{1}{2}$ x2" cookies.

DATE-AND-NUT SQUARES

Chewy, rich flavored. Much like the Bishop's Bread served to circuit-riding preachers in days of Early America.

Beat until foamy . . .

2 eggs

Beat in . . .

½ cup sugar

½ tsp. vanilla

Sift together and stir in . . .

½ cup sifted GOLD MEDAL Flour

½ tsp. baking powder

½ tsp. salt

Mix in . . .

1 cup cut-up walnuts

2 cups finely cut-up dates

Spread in well greased 8" square pan. Bake until top has dull crust. Cut into squares, cool, remove from pan.

TEMPERATURE: 325° (slow mod. oven).

TIME: Bake 25 to 30 min.

AMOUNT: 16 2" squares.



To sugar confection-like Date-and-Nut Squares (above) . . . dip in confectioners' sugar and shake.

SNICKERDOODLES

Mrs. Ronald Anfinson (formerly Pat Roth of our staff) said, "It's one of my happy childhood memories. My mother would be baking when we came home from school and we would have these crunchy, crinkly-topped, spicy rounds hot out of the oven with a glass of milk."

Mix thoroughly . . .

1 cup soft shortening (part butter)

1½ cups sugar

2 eggs

Sift together and stir in . . .

2¾ cups sifted GOLD MEDAL Flour

2 tsp. cream of tartar

1 tsp. soda

¼ tsp. salt

Roll into balls the size of small walnuts. Roll in mixture of 2 tbsp. sugar and 2 tsp. cinnamon. Place 2" apart on ungreased baking sheet. Bake until lightly browned . . . but still soft. (These cookies puff up at first . . . then flatten out.)

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 5 doz. 2" cookies.

CINNAMON COFFEE BARS

Cake or cookie bars . . . "So quick and easy to make for a last minute dessert!" says Ramona Gerhard Sutton of Los Angeles, California, an accomplished cook as well as a most gifted musician.

Cream together thoroughly . . .

¼ cup soft shortening

1 cup brown sugar (packed)

1 egg

Stir in . . .

½ cup hot coffee

Sift together and stir in . . .

1½ cups sifted GOLD MEDAL Flour

1 tsp. baking powder

¼ tsp. soda

¼ tsp. salt

½ tsp. cinnamon

Blend in . . .

½ cup seedless raisins

¼ cup chopped nuts

Spread in greased 13x9" oblong pan. Bake. Cut into bars. Frost while warm with thin coating of Easy-Creamy Icing (p. 38).

TEMPERATURE: 350° (mod. oven).

TIME: Bake 18 to 20 min.

AMOUNT: 2 doz. 1½x3" bars.

MOLASSES CRINKLES

Thick, chewy, with crackled, sugary tops.

When served at Mrs. Fred Fredell's in St. Paul, Minnesota, they were so delicious I begged the recipe. Thanks to her, thousands of homes have enjoyed these spicy cookies.

Mix thoroughly . . .

¾ cup soft shortening

1 cup brown sugar (packed)

1 egg

¼ cup molasses

Sift together and stir in . . .

2¼ cups sifted GOLD MEDAL Flour

2 tsp. soda

¼ tsp. salt

½ tsp. cloves

1 tsp. cinnamon

1 tsp. ginger

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place, sugared-side-up, 3" apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set but not hard.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 4 doz. 2½" cookies.

ROLLED COOKIES

Pat 'em, and roll 'em, and sugar for tea.

HOW TO MAKE ROLLED COOKIES (preliminary steps on pp. 6-7)



1 To prevent "sticking," slip a canvas cover over board, and stockinet over rolling pin. Rub flour into the covers.



2 Roll lightly, small amount dough at a time . . . keeping the rest chilled. Roll very thin for crisp cookies.



3 Cut as many cookies from each rolling as possible. Dip cookie cutter in flour, then shake it and cut.

Short Cut: instead of rolling it, drop dough and flatten with glass. See page 32.

ETHEL'S SUGAR COOKIES (Recipe) *Crispy, thin, flavorful.*

"Perfect with lemonade on a hot summer day," says Mrs. J. H. Wolfe of Iowa City, Iowa, who gave us the recipe. "And at Christmastime they are traditional in our home . . . cut in fancy shapes and decorated with gay icings and tiny candies."

Mix thoroughly

3/4 cup soft shortening (part butter)
1 cup sugar
2 eggs
1/2 tsp. flavoring (vanilla or lemon
or a combination of the two)

Sift together and stir in

2 1/2 cups sifted GOLD MEDAL Flour
1 tsp. baking powder
1 tsp. salt

Chill at least 1 hour. Roll out 1/8" thick. Cut into desired shapes. Place on ungreased baking sheet. Sprinkle with sugar, if desired. Bake until delicately golden.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 6 to 8 min.

AMOUNT: About 4 doz. 3" cookies.

LEMON SUGAR COOKIES

Follow recipe above—*except*, in place of flavoring, use 2 tsp. grated lemon rind and 1 tsp. lemon juice.

FILLED SUGAR COOKIES

Follow recipe above—*except* put together in pairs before baking with 1 tsp. Date, Fig, or Raisin Filling (p. 30) or a solid chocolate mint wafer between. Press edges together with tines of fork.

CARAWAY COOKIES

Follow recipe above—*except* omit flavoring, sift 1/2 tsp. nutmeg with the dry ingredients, and mix 1 tsp. caraway seeds into the dough.

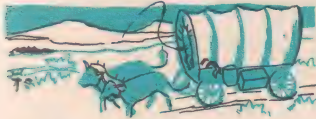
CHOCOLATE PINWHEELS

Fascinating whirls of dark and light . . . an unusual taste delight.

Follow recipe above. Divide dough into 2 equal parts. Into 1 part, blend 2 sq. unsweetened chocolate (2 oz.), melted and cooled. Chill. Roll out white dough 9x12". Roll out chocolate dough same size and lay on top of white dough. Roll the double layer of dough gently until 3/16" thick. Roll up tightly, beginning at wide side, into a roll 12" long and 2" in diameter. Chill. Slice 1/8" thick. Place slices a little apart on lightly greased baking sheet. Bake.

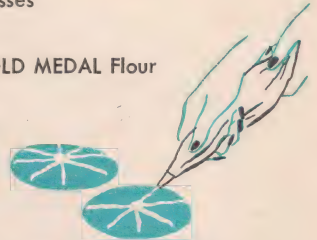
NUT SUGAR COOKIES

Follow recipe above—*except* mix into the dough 1 cup finely chopped nuts.

WAGON WHEELS

Large, flat, chewy, inexpensive molasses cookies . . . intriguingly flavored with spices. Almost as old as America itself. In early days, travellers by covered wagon carried them west across the country in their journey to new homes.

- | | | |
|-------------------------------------|---|--------------------------------|
| Mix well | { | 1/2 cup soft shortening |
| | | 1 cup sugar |
| Stir in | { | 1 cup dark molasses |
| | | 1/2 cup water |
| Sift together and stir in | { | 4 cups sifted GOLD MEDAL Flour |
| | | 1 tsp. soda |
| | | 1 1/2 tsp. salt |
| | | 1 1/2 tsp. ginger |
| | | 1/2 tsp. cloves |
| | | 1/2 tsp. nutmeg |
| | | 1/4 tsp. allspice |



Chill dough several hours or overnight. Roll out 1/4" thick. Cut into 3" circles. Sprinkle with sugar. Place on well greased baking sheet. Press a large raisin into center of each. Bake until, when touched lightly with finger, almost no imprint remains. Leave on baking sheet a few min. before removing to prevent breaking.

If desired, make "spokes" of Easy Decorating Icing (p. 38) radiating out from centers of cooled cookies.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: 2 1/2 doz. 3" cookies.

BUTTER COOKIES

Crisp, with the true buttery flavor, but not too sweet. Dainty and perfect for party occasions. To shape with a cookie press, see p. 31.

Mix thoroughly . . .

- 1 cup soft butter
- 1/2 cup sugar
- 1 egg

Stir in . . .

- 3 tsp. flavoring (vanilla, lemon, almond, etc.)

Sift together and stir in . . .

- 3 cups sifted GOLD MEDAL Flour
- 1/2 tsp. baking powder

Chill dough. Roll very thin (1/16"). Cut into desired shapes. Place on ungreased baking sheet. Press blanched almond or pecan half into top of each cookie. If glazed cookie is desired, brush mixture of 1 egg yolk and 2 tbsp. water over top of cookies before baking. Bake until delicately browned.

TEMPERATURE: 425° (hot oven).

TIME: Bake 5 to 7 min.

AMOUNT: About 7 doz. 2" cookies.

CREAMY BUTTER FILLING

Blend together 1/4 cup soft butter, 3/4 cup sifted confectioners' sugar, 1 egg yolk, 1 tsp. vanilla.

CREAM WAFERS (Pariserwafel)

Buttery rich, creamy white little cookies . . . wonderful for teas. The Parisian recipe came to the United States via Sweden. Mrs. G. C. Olson of Lake Minnetonka, Minnesota, brought it with her

when she came to this country as a bride.

Mix thoroughly . . .

- 1 cup soft butter
- 1/3 cup thick cream (35%)
- 2 cups sifted GOLD MEDAL Flour

Chill at least 1 hour. Roll out 1/8" thick. Cut into 1 1/2" rounds. Transfer to waxed paper heavily sprinkled with sugar . . . turning rounds with spatula to coat both sides with sugar. Place on ungreased baking sheet. Prick in about 4 places with fork. Bake until slightly puffy but not brown. Put each two cooled cookies together with Creamy Butter Filling (at left below).

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 7 to 9 min.

AMOUNT: About 5 doz. 1 1/2" double cookies.



ROLLED COOKIES

Gay shapes . . . for holiday and year 'round cheer.

MERRY CHRISTMAS COOKIES (Recipe) *Soft, cushiony cookies, dark or light.*

LIGHT DOUGH . . . For bells, stockings, stars, wreaths, etc.

Mix thoroughly	$\frac{1}{3}$ cup soft shortening $\frac{1}{3}$ cup sugar 1 egg $\frac{2}{3}$ cup honey 1 tsp. lemon flavoring
Sift together and stir in	$2\frac{3}{4}$ cups sifted GOLD MEDAL Flour 1 tsp. soda 1 tsp. salt

Chill dough. Roll out thick ($\frac{1}{4}$ "). Cut into desired shapes. Place 1" apart on lightly greased baking sheet. Bake until, when touched lightly with finger, no imprint remains. When cool, ice and decorate as desired.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 5 doz. $2\frac{1}{2}$ " cookies.

DARK DOUGH

For animal shapes, toy shapes, and boy and girl figures.

Follow recipe for Gingies (p. 26) or Wagon Wheels (p. 23).

TO HANG ON CHRISTMAS TREE

Just loop a piece of green string and press ends into the dough at the top of each cookie before baking. Bake with string-side down on pan.



TO DECORATE

Use recipe for Easy Decorating Icing (p. 38). For decorating ideas, see p. 26. Sugar in coarse granules for decorating is available at bakery supply houses.



WREATHS

Cut with scalloped cutter . . . using smaller cutter for center. Cover with white icing. Sprinkle with green sugar and decorate with clusters of berries made of red icing—leaves of green icing—to give the realistic effect of holly wreaths.



BELLS

Outline with red icing. Make clapper of red icing. (A favorite with children.)



STOCKINGS

Sprinkle colored sugar on toes and heels before baking. Or mark heels and toes of baked cookies with icing of some contrasting color.

SANTA CLAUS

Outline with red icing. Fill bag with tiny colored candies or silver dragées. Paint boots with melted chocolate.

CHRISTMAS TREES

Spread with white icing . . . then sprinkle with green sugar. Decorate with silver dragées and tiny colored candies.



TOYS

(Drum, car, jack-in-the-box, etc.): Outline shapes with white or colored icing.



ANIMALS

(Reindeer, camel, dog, kitten, etc.): Pipe icing on animals to give effect of bridles, blankets, etc.



BOYS AND GIRLS

Pipe figures with an icing to give desired effects: eyes, noses, buttons, etc.





COOKIES FOR CHRISTMAS

- (1) Sandbakelser (2) Spritz (3) Merry Christmas Cookies (4) Nurnberger
(5) Almond Crescents (6) Lebkuchen (7) Scotch Shortbread (8) Berliner Kränze
(9) Finska Kakor (10) Russian Tea Cakes

ROLLED COOKIES

Old-time treasures every home should know.

GINGIES (Recipe) Soft and puffy . . . true old-fashioned ginger cookies.

A happy tradition at the famous Girard College, Philadelphia, Pennsylvania. The boys hoard them . . . old grads long for them.

- | | | |
|-------------------------------------|---|--------------------------------|
| Mix thoroughly | { | 1/3 cup soft shortening |
| | | 1 cup brown sugar (packed) |
| | | 1 1/2 cups dark molasses |
| Stir in | { | 2/3 cup cold water |
| | | 6 cups sifted GOLD MEDAL Flour |
| | | 2 tsp. soda |
| | | 1 tsp. salt |
| Sift together and stir in | { | 1 tsp. allspice |
| | | 1 tsp. ginger |
| | | 1 tsp. cloves |
| | | 1 tsp. cinnamon |

Chill dough. Roll out very thick (1/2"). Cut with 2 1/2" round cutter. Place far apart on lightly greased baking sheet. Bake until, when touched lightly with finger, no imprint remains.

TEMPERATURE: 350° (mod. oven).
 TIME: Bake about 15 min.
 AMOUNT: 2 2/3 doz. fat, puffy 2 1/2" cookies.



FROSTED GINGIES

Follow Recipe above—and frost when cool with Easy-Creamy Icing (p. 38).

All you have to do—

To make a Cookie Lollipop: spread Easy-Creamy Icing (p. 38) on a baked round cookie. Place a colored drinking straw or wooden stick across the middle . . . letting one end extend several inches beyond edge of cookie. Place a second cookie of same size on top . . . pressing down slightly.

GINGERBREAD BOYS

Make holidays gayer than ever.

Follow Recipe above—except mix in 1 more cup sifted GOLD MEDAL Flour. Chill dough. Roll out very thick (1/2"). Grease cardboard gingerbread boy pattern, place on the dough, and cut around it with a sharp knife. Or use a gingerbread boy cutter. With a pancake turner, carefully transfer gingerbread boys to lightly greased baking sheet. Press raisins into dough for eyes, nose, mouth, and shoe and cuff buttons. Use bits of candied cherries or red gumdrops for coat buttons; strips of citron for tie. Bake. Cool slightly, then carefully remove from baking sheet. With Easy Decorating Icing (p. 38), make outlines for collar, cuffs, belt, and shoes.

AMOUNT: About 12 Gingerbread Boys.

STONE JAR MOLASSES COOKIES

Crisp and brown . . . without a bit of sugar.

- | | | |
|-------------------------------------|---|------------------------------------|
| Heat to boiling point | { | 1 cup molasses |
| Remove from heat. | | |
| Stir in | { | 1/2 cup shortening |
| | | 1 tsp. soda |
| | | 2 1/4 cups sifted GOLD MEDAL Flour |
| Sift together and stir in | { | 1 3/4 tsp. baking powder |
| | | 1 tsp. salt |
| | | 1 1/2 tsp. ginger |

Chill dough. Roll out very thin (1/16"). Cut into desired shapes. Place on lightly greased baking sheet. Bake until set. (Overbaking gives a bitter taste.)

TEMPERATURE: 350° (mod. oven).
 TIME: Bake 5 to 7 min.
 AMOUNT: About 6 doz. 2 1/2" cookies.

PATTERN FOR GINGERBREAD BOY

Trace on tissue paper. Then cut pattern from cardboard. Place greased or floured pattern on dough. Cut around it with a sharp knife.

Other cooky patterns can be made in same way from other designs.

To make "dancing" Gingerbread Boys... bend the legs and arms into "action" positions when you place them on baking sheet (as shown in small figures below).



GOOD TRAVELERS

Jubilee Jumbles. Holiday Fruit Cookies. Hermits. Chocolate Cream Drops. Ginger Creams. Golden Carrot Cookies. Pineapple Cookies. Brownies. Toffee Nut Bars. Date-Nut Squares. Wagon Wheels. Gingies. Lebkuchen. Nurnberger.

COOKIES FROM HOME

Packing Cookies Successfully For Mailing

- 1 Choose cookies that will travel well. See suggestions at right above.
- 2 Select heavy box, line with waxed paper. Use plenty of filler (crushed wrapping or tissue paper, or unbuttered popcorn or Cheerios).
- 3 Wrap each cooky separately... in waxed paper. Or place cookies back-to-back in pairs... then wrap each pair.



- 4 Pad bottom of box with filler. Fit wrapped cookies into box closely, in layers.

- 5 Use filler between layers to prevent crushing of cookies.



- 6 Cover with paper doily, add card, and pad top with crushed paper. Pack tightly so contents will not shake around.
- 7 Wrap box tightly with heavy paper and cord. Address plainly with permanent ink... covering address with cellophane tape or colorless nail polish. Mark the box plainly: "PERISHABLE."

ROLLED COOKIES "Old country" Christmas treasures.

LEBKUCHEN (Recipe) The famous old-time German Christmas Honey Cakes.

Mrs. Moritz Wismer of Britton, South Dakota, remembers that her great-grandmother, Wilhelmina Lutz Haish, said of them: "No Christmas celebration in the whole Black Forest region was ever complete without them."

- | | | | |
|---|---|------------------------------------|-----------------------|
| Mix and bring to a boil..... | { | 1/2 cup honey | |
| Cool thoroughly. | | 1/2 cup molasses | |
| Stir in..... | { | 3/4 cup brown sugar (packed) | |
| | | 1 egg | |
|  | { | 1 tbsp. lemon juice | |
| | | 1 tsp. grated lemon rind | |
| | | 2 3/4 cups sifted GOLD MEDAL Flour | |
| | | 1/2 tsp. soda | |
| | | 1 tsp. cinnamon | |
| | | 1 tsp. cloves | |
| | | 1 tsp. allspice | |
| | | 1 tsp. nutmeg | |
| | | Mix in..... | 1/3 cup cut-up citron |
| | | | 1/3 cup chopped nuts |

Chill dough overnight. Roll small amount at a time, keeping rest chilled. Roll out 1/4" thick and cut into oblongs, 1 1/2x2 1/2". Place 1" apart on greased baking sheet. Bake until, when touched lightly, no imprint remains. While cookies bake, make Glazing Icing (*recipe below*). Brush

it over cookies the minute they are out of oven. Then quickly remove from baking sheet. Cool and store to mellow.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 6 doz. 2x3" cookies.

GLAZING ICING

Boil together 1 cup sugar and 1/2 cup water until first indication of a thread appears (230°). Remove from heat. Stir in 1/4 cup confectioners' sugar and brush hot icing thinly over cookies. (*When icing gets sugary, reheat slightly, adding a little water until clear again.*)

NURNBERGER

Round, light-colored honey cakes from the famed old City of Toys.

Follow ♀ recipe above—*except*, in place of honey and molasses, use 1 cup honey; and reduce spices (using 1/4 tsp. cloves, 1/2 tsp. allspice, and 1/2 tsp. nutmeg . . . with 1 tsp. cinnamon).

Roll out the *chilled* dough 1/4" thick. Cut into 2" rounds. Place on greased baking sheet. With fingers, round up cookies a bit toward center. Press in blanched almond halves around the edge like petals of a daisy. Use a round piece of citron for each center. Bake just until set. *Immediately* brush with Glazing Icing (*above*). Remove from baking sheet. Cool, and store to mellow.

AMOUNT: About 6 doz. 2 1/2" cookies.

TO "MELLOW" COOKIES

. . . store in an airtight container for a few days. Add a cut orange or apple . . . changing it frequently to insure freshness.

MORAVIAN GINGER COOKIES

Crisp, spicy, paper-thin.

From that former Austrian crownland which became part of Czechoslovakia in 1918. Previously, Moravians had settled in the United States in Pennsylvania and North Carolina, founding Bethlehem, Pennsylvania, on Christmas Eve, 1741.

Mix thoroughly . . .

- 3 tbsp. soft shortening
- 2 tbsp. brown sugar
- 1/3 cup molasses

Sift together and stir in . . .

- 1 1/4 cups sifted GOLD MEDAL Flour
- 1/2 tsp. salt
- 1/4 tsp. soda
- 1/4 tsp. each cinnamon, ginger, cloves
- dash each of nutmeg and allspice

Work with hands until well blended. Cover and chill about 4 hours. (Dough does not hold together until thoroughly chilled.) Roll out paper-thin, a little at a time. Cut in desired shapes. Place on greased baking sheet. Bake until lightly browned. When cool, frost thinly, if desired, with Easy-Creamy Icing (*p. 38*).

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 5 to 6 min.

AMOUNT: About 5 doz. 2" cookies.

ROLLED COOKIES Little taste-tempters in fascinating shapes.

FILLED COOKY TURNOVERS (Recipe) *Tender, creamy-white . . . holding luscious fillings.*

See p. 8 for Easy Filled Cookies.

See p. 22 for Filled Sugar Cookies.

Mix thoroughly.....	1/2 cup soft shortening
	1 cup sugar
	2 eggs
Stir in.....	2 tbsp. thick cream
	1 tsp. vanilla
	2 1/2 cups sifted GOLD MEDAL Flour
Sift together and stir in.....	1/4 tsp. soda
	1/2 tsp. salt

Chill dough. Roll very thin ($\frac{1}{16}$ "). Cut 3" rounds or squares. Place on lightly greased baking sheet. Place a rounded teaspoonful of desired cooled filling (*see at right below*) on each. Fold over like a turnover, pressing edges together with floured tines of a

fork or tip of finger. Bake until delicately browned.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

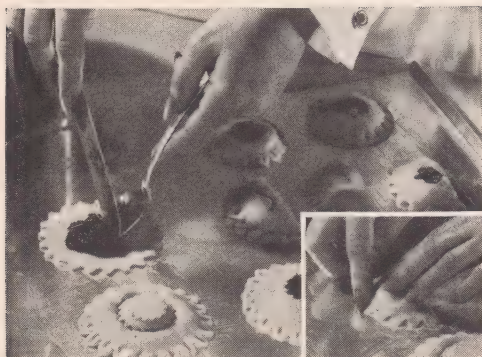
AMOUNT: About 6 doz. 3" cookies.

FILLED COOKIES IN FANCY SHAPES



Follow recipe above—but cut dough with scalloped round cookie cutter or with heart, diamond, or 2 1/2" cutter of any desired shape, cutting 2 alike for each filled cookie. To give a decorative effect, cut the center out of the top cookie with a tiny cutter of heart, star, or scalloped round shape. Place the bottom pieces on lightly greased baking sheet. Spread desired filling (*see right*) on each . . . spreading up to edge. Cover with the top pieces. Press edges together.

AMOUNT: 4 doz. 2 1/2" filled cookies.



Spread filling almost to the edges . . . when making filled cookies. To keep the filling in, press edges of filled cookies together with the fingers or with floured tines of a fork.

DATE, FIG, RAISIN, OR PRUNE FILLING

Cook together slowly, stirring constantly until thickened . . .

2 cups dates, figs, or raisins, finely cut up, or
2 cups mashed cooked prunes (2 2/3 cups uncooked)

3/4 cup sugar
3/4 cup water

Add, if desired . . .

1/2 cup chopped nuts

Cool.

AMOUNT: Filling for about 5 doz. cookies.



Clean sticky fruits from your food grinder quickly and easily by running a few small pieces of dry bread through it.

PINEAPPLE FILLING

Mix in saucepan . . .

1 cup sugar
1/4 cup GOLD MEDAL Flour

Stir in . . .

1 1/2 cups well drained crushed pineapple (no. 2 can)
1/4 cup lemon juice
3 tbsp. butter
1/4 tsp. nutmeg
3/4 cup pineapple juice

Cook slowly, stirring constantly, until thickened (5 to 10 min.). Cool.

AMOUNT: Filling for 4 doz. cookies.

HOW TO MAKE COOKIES WITH A PRESS

Use a dough rich in shortening, such as that for Butter Cookies (p. 23), Spritz, and Almond Wreaths (*below*). If very warm, chill the dough. But keep it pliable. (It crumbles if too cold.) Force dough through cookie press (or pastry tube), following manufacturer's directions, onto ungreased baking sheet.



SPRITZ (Recipe) ("Spurled out of a press") *Crisp, fragile, buttery-tasting curlicues.*

Mix thoroughly	{ 1 cup soft butter ⅔ cup sugar 3 egg yolks 1 tsp. flavoring (almond or vanilla) or ¼ cup grated almonds
Work in with the hands.....	2½ cups sifted GOLD MEDAL Flour


Force the dough through cookie press onto ungreased baking sheet in letter S's, rosettes, fluted bars, or other desired shapes. Bake until set . . . but not brown.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 7 to 10 min.

AMOUNT: About 6 doz. cookies.

CHOCOLATE SPRITZ

Follow  recipe above—*except* blend into the shortening mixture 2 sq. unsweetened chocolate (2 oz.), melted.

Have baking sheet cold before forcing cookie dough through press onto it. If sheet is not cold, the fat in the dough will melt and the cookies will pull away from the sheet when the press is lifted.

BUTTER COOKIES

Follow recipe for Butter Cookies on p. 23. Force pliable dough through cookie press onto ungreased baking sheet in form of flowers, wreaths, or any desired shapes.



Dough for press cookies may be rolled out and cut into desired shapes. For wreaths, cut with scalloped cookie cutter. . . then cut out center with a smaller sized cutter.

ALMOND WREATHS

Beautiful almond-topped garlands.

Mix thoroughly . . .

1 cup soft shortening (mostly butter)
¾ cup sifted confectioners' sugar
2 egg yolks
1 egg white
1 tsp. vanilla
¼ tsp. salt

Work in with the hands . . .

2 cups sifted GOLD MEDAL Flour

Force the dough through cookie press onto ungreased baking sheet in shape of wreaths. Brush wreaths with slightly beaten egg white. Sprinkle with mixture of 2 tbsp. sugar, ¼ tsp. cinnamon, and ¼ cup very finely chopped blanched almonds. Bake until set but not brown.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 6 doz. cookies.

TO DECORATE

Press bits of red or green candied cherry into top of wreaths to simulate a bow.

MOLDED COOKIES

Mold 'em fast with a fork or a glass!

HOW TO MAKE MOLDED COOKIES (preliminary steps on pp. 6-7)



1 With hands, roll dough into balls or into long, pencil-thick rolls, as indicated in recipe.



2 Flatten balls of dough with bottom of a glass dipped in flour (or with a damp cloth around it), or with a fork—crisscross (see bottom of page).



3 Cut pencil-thick strips . . . and shape as directed . . . as for Almond Crescents (p. 33) or Berliner Kränze (p. 34).

DATE-OATMEAL COOKIES Like soft, old-fashioned rolled cookies . . . enriched with dates.

Mix thoroughly

(3/4 cup soft shortening (half butter)
1 cup brown sugar (packed)
2 eggs
3 tbsp. milk
1 tsp. vanilla

Sift together and stir in

(2 cups sifted GOLD MEDAL Flour
3/4 tsp. soda
1 tsp. salt

Stir in

(2 cups rolled oats
1 1/2 cups cut-up dates
3/4 cup chopped nuts, if desired

Chill dough. Roll into balls size of large walnuts. Place 3" apart on lightly greased baking sheet. Flatten (to 1/4") with bottom of glass dipped in flour. Bake until lightly browned.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 4 doz. 2 1/2" cookies.

PEANUT BUTTER COOKIES (Recipe) Crunchy rounds. Perfect for the Children's Hour.

Mix thoroughly

(1/2 cup soft shortening (half butter)
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar (packed)
1 egg

Sift together and stir in

(1 1/4 cups sifted GOLD MEDAL Flour
1/2 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt

Chill dough. Roll into balls size of large walnuts. Place 3" apart on lightly greased baking sheet. Flatten with fork dipped in flour . . . crisscross. Bake until set . . . but not hard.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 3 doz. 2 1/2" cookies.

HONEY PEANUT BUTTER COOKIES

Follow Recipe above—except use only 1/4 cup shortening, and in place of brown sugar use 1/2 cup honey.

Flattening balls of dough with fork.



THUMBPRINT COOKIES *Nut-rich . . . the thumb dents filled with sparkling jelly.*

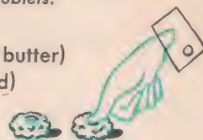
We are as delighted with this quaint addition to our cooky collection, from Ken MacKenzie, as is the collector of old glass when a friend presents her with some early thumbprint goblets.



Mix thoroughly

Sift together and stir in

- ½ cup soft shortening (half butter)
- ¼ cup brown sugar (packed)
- 1 egg yolk
- ½ tsp. vanilla
- 1 cup sifted GOLD MEDAL Flour
- ¼ tsp. salt



Roll into 1" balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts (¾ cup). Place about 1" apart on ungreased baking sheet and press thumb gently into center of each. Bake until set. Cool. Place in thumbprints a bit of chop-

ped candied fruit, sparkling jelly, or tinted confectioners' sugar icing.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 2 doz. 1½" cookies.

BON BON COOKIES

Fascinating. Beautiful. Delicious. Bake them as cookies. Eat them as candies. They're full of surprises inside and out. And easy as 1-2-3. Created by a true westerner, Mrs. Joseph J. Wallace, high in her Rocky Mountain home near Whitehall, Montana. (See color picture, p. 16.)

Mix thoroughly . . .

- ½ cup soft butter
- ¾ cup sifted confectioners' sugar
- 1 tbsp. vanilla
- food coloring, if desired

Mix in with hand . . .

- 1½ cups sifted GOLD MEDAL Flour
- ⅛ tsp. salt

If dough is dry, add 1 to 2 tbsp. cream. Wrap level tbsp. dough around filling (a candied or well drained maraschino cherry, pitted date, gumdrop, or ½ tsp. of mixture of 1 sq. unsweetened chocolate, melted, and ½ cup shredded coconut). Place 1" apart on ungreased baking sheet. Bake until set but not brown. Dip tops of warm cookies in Icing (at right above). Decorate with chopped nuts, coconut, candied fruit, chocolate pieces, etc.

Chocolate Dough: Blend in 1 sq. unsweetened chocolate (1 oz.), melted.

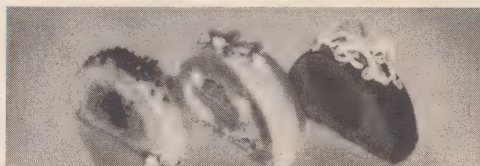
Peneche Dough: Use ½ cup brown sugar (packed) in place of confectioners' sugar.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 12 to 15 min.

AMOUNT: 1½ to 2 doz. cookies.

Let your ingenuity be your guide in varying the taste and beauty of Bon Bon Cookies in many fascinating ways.



The perfect gift—Bon Bon Cookies

BON BON COOKIES ICING

Mix . . .

- 1 cup sifted confectioners' sugar
- 2 tbsp. cream
- 1 tsp. vanilla
- food coloring, if desired

For Chocolate Icing: Add 1 sq. unsweetened chocolate (1 oz.), melted, and use ¼ cup cream.

ALMOND CRESCENTS

Richly delicate, buttery. Party favorites.

Mix thoroughly . . .

- 1 cup soft shortening (half butter)
- ⅓ cup sugar
- ⅔ cup ground blanched almonds

Sift together and work in . . .

- 1⅓ cups sifted GOLD MEDAL Flour
- ¼ tsp. salt

Chill dough. Roll with hands pencil-thick. Cut in 2½" lengths. Form into crescents on ungreased baking sheet. Bake until set . . . not brown. Cool on pan. While slightly warm, carefully dip in 1 cup confectioners' sugar and 1 tsp. cinnamon, mixed.

TEMPERATURE: 325° (slow mod. oven).

TIME: Bake 14 to 16 min.

AMOUNT: About 5 doz. 2½" cookies.

MOLDED COOKIES Festive cookies for holidays and other entertaining.

RUSSIAN TEACAKES Crunchy, sugared, nut-filled snowballs.

This favorite with men came to us from a man. Carl Burkland, an eastern radio executive, often makes them himself at Christmastime.

- | | | |
|--------------------------------|---|-------------------------------------|
| Mix thoroughly..... | { | 1 cup soft butter |
| | | 1/2 cup sifted confectioners' sugar |
| | { | 1 tsp. vanilla |
| Sift together and stir in..... | | 2 1/4 cups sifted GOLD MEDAL Flour |
| | { | 1/4 tsp. salt |
| Mix in..... | | 3/4 cup finely chopped nuts |

Chill dough. Roll into 1" balls. Place on ungreased baking sheet (cookies do not spread). Bake until set, but not brown. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 4 doz. 1" cookies.

CANADIAN HONEY DROPS



These soft brown sugar cookies look just like children's Yo-Yos when put together in pairs with apricot jam between. Mrs. W. G. Oliver of Winnipeg, Manitoba, mother of Margaret Oliver of our Canadian office in Toronto, sent us this treasured recipe.

Mix thoroughly . . .

- 1 cup soft shortening (part butter)
- 1 cup brown sugar (packed)
- 2 eggs

Stir in . . .

- 1/3 cup honey
- 1 tsp. vanilla

Sift together and stir in . . .

- 3 1/2 cups sifted GOLD MEDAL Flour
- 2 tsp. soda

Chill until firm . . . several hours or overnight. Roll into balls size of larger walnuts. Place on ungreased baking sheet. Bake until, when lightly touched with finger, almost no imprint remains. When slightly cooled, put together in pairs with apricot or other jam between.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: 3 doz. double 2" cookies.

BUTTER FINGERS

Nut-flavored, rich, buttery party cookies.

Follow recipe for Almond Crescents (p. 33)—except, in place of almonds, use black walnuts or other nuts, *chopped*. Cut into finger lengths and bake. While still warm, roll in confectioners' sugar. Cool, and roll in the sugar again.

BERLINER KRÄNZE (Berlin Wreaths)

Delicious and buttery, these gay little wreaths are made each holiday season in Norway.

Mix thoroughly . . .

- 1 1/2 cups soft shortening (half butter)
- 1 cup sugar
- 2 tsp. grated orange rind
- 2 eggs

Stir in . . .

- 4 cups sifted GOLD MEDAL Flour

Chill dough. Break off small pieces and roll to pencil size about 6" long and 1/4" thick. Form each piece into a circle, bringing one end over and through in a single knot. (See sketch below.) Leave 1/2" end on each side. Place on ungreased baking sheet. Brush tops with *meringue* (made by beating 1 egg white until stiff, gradually beating in 2 tbsp. sugar). Press bits of red candied cherries on center of knot for holly berries. Add little jagged leaves cut out of green citron. Bake until set . . . but not brown.

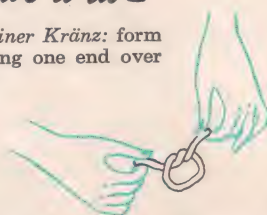
TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 6 doz. 2" cookies.

All you have to do -

To shape a Berliner Kränz: form a circle and bring one end over and through.



If rich dough splits apart or seems crumbly, let it get slightly warm or work in a few drops of liquid until the dough sticks together.

CHRISTMAS STOCKINGS

Mix well ...

- 1 cup soft shortening (part butter)
- ½ cup sifted confectioners' sugar
- 1 tsp. vanilla
- ½ tsp. almond flavoring
- ¼ to ½ tsp. red or green food coloring

Blend in ...

- 2¼ cups sifted GOLD MEDAL Flour
- ¼ tsp. salt

For Surprises:

- 9 candied cherries, quartered
- ¼ cup broken nuts
- ¼ cup chocolate pieces

If dough seems too dry, add a few drops of cream. Chill 1 hr. In palm of hand pat 1 level tbsp. dough into oblong about 3x1½". Lengthwise down center place surprises—2 chocolate pieces, 1 quarter of cherry, 2 pieces of nuts. Mold dough around surprises into roll 3" long. Place on ungreased baking sheet, turning end of roll for foot of stocking. Bake. Cool. Frost tops and toes with confectioners' sugar icing.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 3 doz.

CHRISTMAS BELLS

Mix well ...

- ½ cup soft shortening (part butter)
- ½ cup sugar
- 1 egg
- 1 tsp. vanilla

Sift together and stir in ...

- 1½ cups sifted GOLD MEDAL Flour
- ¼ tsp. soda
- ½ tsp. salt

Color 2/3 of dough red or green. Mold into 10x1½" roll. Then squeeze top half together, leaving lower half flared and curving like a bell. Chill. Save ¼ cup white dough for clappers. Roll rectangle large enough to cover colored dough. Trim edges. Wrap around colored dough. Chill. Slice ⅛" thick. Place on ungreased baking sheet. Press tiny ball of dough at bottom for clapper. Bake.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 5 doz.

NOTE: To hang on Christmas tree—press a loop of string into each cookie before baking.

CANDY CANE COOKIES

Mix well ...

- 1 cup soft shortening (half butter)
- 1 cup sifted confectioners' sugar
- 1 egg
- 1½ tsp. almond flavoring
- 1 tsp. vanilla

Sift together and stir in ...

- 2½ cups sifted GOLD MEDAL Flour
- 1 tsp. salt

Divide dough into halves.

Blend into one half ...

- ½ tsp. red food coloring

Roll 1 tsp. each color dough on lightly floured board into a strip about 4" long. Place strips side by side, press lightly together and twist like a rope. Place on ungreased baking sheet. Curve top down for handle of cane. Bake until lightly browned. Remove while still warm, sprinkle with mixture of ½ cup crushed peppermint stick candy and ½ cup sugar.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 9 min.

AMOUNT: About 4 doz.

SUCCESS TIP

Make complete cookies one at a time. If all the dough of one color is shaped first, the little rolls become too dry to twist.

NAME COOKIES

Follow recipe above except, form strips into letters to spell out names or special holiday greetings. A single color may be used for the letter or a rope of both pink and white may be used.

PAINTBRUSH COOKIES

Mix well ...

- ¾ cup soft shortening (part butter)
- 1 cup sugar
- 2 eggs
- 1 tsp. flavoring (vanilla or lemon)

Sift together and stir in ...

- 2½ cups sifted GOLD MEDAL Flour
- 1 tsp. baking powder
- 1 tsp. salt

Chill at least 1 hr. Roll out ¼ of dough at a time ⅛" thick on lightly floured board. Keep rest of dough chilled. Cut in desired shapes. Place on ungreased baking sheet. Bake until set but not brown. Paint with Egg Yolk Paint (p. 38).

TEMPERATURE: 400° (mod. hot oven).

TIME: 6 to 8 min.

AMOUNT: About 4 doz.

HOLIDAY COOKIES

with different shapes.

CARAMEL REFRIGERATOR COOKIES

Mix well ...

- ½ cup soft shortening (part butter)
- 1 cup brown sugar (packed)
- 1 egg
- ½ tsp. vanilla

Sift together and stir in ...

- 1¾ cups sifted GOLD MEDAL Flour
- ¼ tsp. salt
- ½ tsp. soda

Form into roll 2½" across. Wrap in waxed paper. Chill until firm. Slice ⅛" thick. Bake on ungreased baking sheet.

TEMPERATURE: 400° (mod. hot oven).

TIME: 8 to 10 min.

AMOUNT: 5 doz.

Rainbow Rings: Shape in 2 rolls, 1½" across and roll in tiny colored candies. *Makes 5 doz.*

Ribbon Bars: Divide dough in halves. To one add ½ sq. unsweetened chocolate (½ oz.), melted. Form each half into 2 strips, 2" wide and ¼" thick. Pile strips, alternating colors. Press together. *Makes 5 doz.*

Chocolate Mint Circles: Add 1½ sq. unsweetened chocolate (1½ oz.), melted, with the shortening. Form into roll 2" across. Cut centers out of half the slices with thimble. Put cooled circles together with tinted peppermint icing. *Makes 3 doz.*

Nutty Fingers: Chill dough. Mold level tablespoonfuls of dough into rolls 3" long. Roll in finely chopped nuts. *Makes 5½ doz.*

Cooky Nut Tarts: Add 1 cup finely chopped nuts. Form into 2" rolls. Spoon ½ tsp. jam on half of slices, top with rest of slices. Cut slits in top so filling shows through. *Makes 3 doz.*

Cooky Tarts: Spoon 1 tsp. jam on half of slices, top with rest of slices. Cut slits in top so filling shows through. *Makes 2½ doz.*

CHRISTMAS BALL COOKIES

Mix well ...

- ½ cup soft butter
- ¾ cup sugar
- ½ tsp. salt
- 1 egg
- 1 tsp. vanilla

half of ...

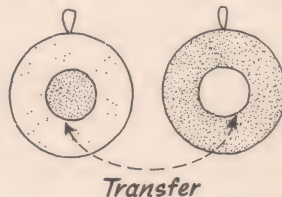
2 cups sifted GOLD MEDAL Flour

Blend in remaining flour with hands. Divide dough into two parts. Color one part with food coloring. Roll each part ⅛" thick on lightly floured cloth-covered board. Cut with doughnut cutter. Lift out centers of one dough and fit into rounds of other dough. Press gently into place. For loops: cut string 3 to 4" long. Tuck ends under edge of cookie; press dough lightly into ends. Decorate with candies. Bake on ungreased baking sheet, until set but not brown.

TEMPERATURE: 375° (quick mod. oven).

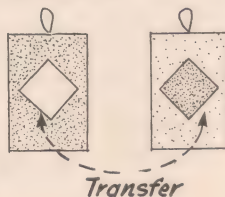
TIME: 5 to 8 min.

AMOUNT: 4 to 4½ doz.



Lift out center and transfer to other cookie on baking sheet.

Variations: Make 2½x2" rectangles instead of circles. Cut out small diamond-shaped centers and bake as above. For variety, divide dough into several parts and color as desired.



SUCCESS TIPS

If dough is too dry, moisten with cream. If too soft, chill before using.

For ease in rolling, use small amount of dough at a time. Keep unused portion covered to prevent drying.

HOW TO MAKE COOKY CAROUSEL

(pictured on cover)

Step 1: ASSEMBLE MATERIALS

Two 10" circles of plastic foam, 2" thick
One 14" circle of plastic foam, 2" thick
20 cellophane straws
Florist or picture wire
Paintbrushes for Egg Yolk Paint
Animal cutters
Cookie press
Cake decorator or envelope for decorating
2" strip of red paper, 18" long
Six slender 7" peppermint sticks
One thick 7" peppermint stick
1 small round peppermint candy
Silver shot
Colored decorator's sugar
Food coloring
White frosting

Step 2: MAKE AND DECORATE COOKIES

Refer to Cover Picture frequently.

14" BASE:

Rainbow Rings (p. 36)—2" circles.

Ribbon Bars (p. 36)—2 x 1 $\frac{3}{4}$ " rectangles

LOWER 10" CIRCLE:

Christmas Ball Cookies—(p. 36) 2 x 1 $\frac{3}{4}$ " rectangle using red and blue design.

Animals—Paintbrush Cookies (p. 35)

Use animal cutters, decorate as shown on the cover with Egg Yolk Paint (p. 38) and frost with Easy Creamy Decorating Frosting (p. 38). Decorate with silver shot and colored sugar.

UPPER 10" CIRCLE:

Stars—Ethel's Sugar Cookies (p. 22) Cut with 2" star cutter. Decorate with brilliant green Easy-Creamy Decorating Frosting (p. 38).

Spritz (p. 31). Use this shape with cookie press:



Christmas Trees—Ethel's Sugar Cookies (p. 22). Cut with Christmas tree cutter. Decorate with brilliant green Easy-Creamy Decorating Frosting. (p. 38).

Step 3: PUTTING CAROUSEL TOGETHER

Refer to Cover Picture frequently.

With sharp point of scissors, bore $\frac{3}{4}$ " holes close to edge of both 10" circles of plastic foam to fit slender peppermint sticks. Place holes every 5". Bore a hole in center of each circle to fit large peppermint stick.



Thread cellophane straws with wire 3" longer than straws, join together at one end by twisting wire. Leave 1" extension of wire on unfastened end of straw.

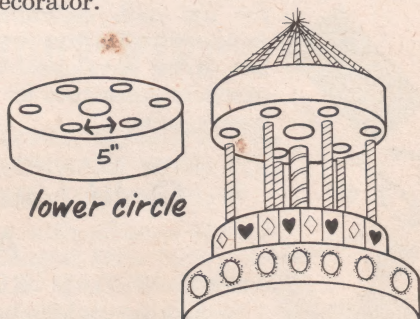
Fasten 2" strip of red paper around top of 10" circle. Fasten securely with cellophane tape.

Make 1 pkg. Betty Crocker Fluffy White Frosting Mix as directed on package. Beat until stiff peaks form. Fold in 2 cups sifted confectioners' sugar.

Frost outside edge of 14" circle. Press Rainbow Rings into Frosting as illustrated.

Place 10" circle on 14" circle. Frost sides and top (do not cover holes). Press cookies into frosting as illustrated. Fit peppermint sticks into holes.

Frost top of upper circle. Stick ends of wire into top of circle 2 $\frac{1}{2}$ " apart. Place cookies between straws as illustrated. Let stand until frosting sets. Fit top of carousel onto peppermint sticks with upper circle holes coming down over candy sticks. Decorate outside edge of circle and edges of red strip with cake decorator.



Place dab of frosting on peppermint round and place on top of straws. Top with frosting.

FREEZING COOKIES

Freeze baked or unbaked! Both freeze well.

Cooky Dough

Shape dough for *refrigerator cookies*, wrap and freeze. When ready to use, remove from freezer, slice with sharp knife, place on baking sheet, and bake as directed in recipe.

Pack *drop or rolled cooky dough* in frozen food containers. When ready to bake, thaw dough until soft enough to handle.

Baked Cookies

Cool cookies after baking. Package in frozen food containers, cooky jars, or canisters with tight fitting covers. Seal and freeze. Thaw cookies in original containers. Cookies thaw in a very short time.

Length of Storage

Cooky dough and baked cookies may be stored at least 9 months.

STORING COOKIES

Thin, Crisp Cookies: Store in can with loose cover.

Soft Cookies: Store in airtight container

(a covered earthen jar or can with tight cover). Slices of apple or orange in jar help mellow and moisten cookies. Change fruit frequently.

ICINGS

EASY-CREAMY ICING

Smooth-spreading, delicious, and quick.

Blend 1 cup *sifted* confectioners' sugar, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. vanilla or other flavoring (lemon, almond, or peppermint, etc.), and liquid to make easy to spread (about 1 tbsp. water or $1\frac{1}{2}$ tbsp. cream). Tint, if desired, with a few drops of food coloring. Spread on cookies with spatula or pastry brush.

EASY-CREAMY DECORATING ICING

Make same as Easy-Creamy Icing (above)—*except* use less liquid . . . only enough to make icing easy to force through pastry tube—yet hold its shape (about $\frac{3}{4}$ tbsp. water or 1 tbsp. cream). Pile into pastry tube and squeeze onto cookies in desired design.

All you

have to do —

To make a paper funnel for use with decorating icing: cut off a tiny corner of an envelope. An excellent substitute for a pastry tube.



BUTTER ICING

(for extra richness, add 1 egg yolk).

Blend together $\frac{1}{3}$ cup soft butter and 3 cups *sifted* confectioners' sugar. Stir in until smooth about 3 tbsp. cream and $1\frac{1}{2}$ tsp. vanilla.

ORANGE BUTTER ICING

Omit vanilla, and in place of the cream, use orange juice. Blend in $1\frac{1}{2}$ tbsp. grated rind for extra flavor.

EGG YOLK PAINT

Blend well 1 egg yolk and $\frac{1}{4}$ tsp. water. Divide into two small custard cups. Color as desired. Paint designs on cookies with small paintbrushes, using a separate brush for each color. For more colors, make more paint.

SUCCESS TIP

If Egg Yolk Paint thickens on standing, add a few drops of water.

Gold Medal Is America's Favorite All-Purpose Flour!

GOLD MEDAL "Kitchen-tested" Enriched Flour is especially good for making cookies because it makes dough that handles so easily. And when you use it with Betty Crocker recipes you will find it the easiest, quickest, surest way to baking success in ALL your bakings! Rigid controls and constant testing guarantee GOLD MEDAL's wonderful baking uniformity.



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